



## VENISON DOG BISCUITS

1 c. whole-wheat flour  
1 c. cornmeal  
 $\frac{1}{2}$  c. wheat germ

$\frac{1}{2}$  c. ground venison,  
cooked  
 $\frac{1}{2}$  c. beef broth

$\frac{1}{2}$  c. vegetable oil  
1 egg  
 $\frac{1}{2}$  tsp. salt

**Now We're  
Cookin'!**  
with  
Martha Daniels

Mix the dry ingredients & add them to the wet ingredients. Roll the mixture out to a thickness of  $\frac{1}{2}$ ". Cut to biscuit size or use bone-shaped cookie cutter.

Bake at 350E to 400E for 25 to 35 minutes until crispy.

When cool, store in an airtight container in the refrigerator.